

Morton's Fine Catering

CATERING MENU

Choose from Buffet Style or Individually Boxed Meals

v-vegetarian ***v-vegan** **gf-gluten-friendly** **df-dairy-free**

Buffet Style Meals are priced per person

Choice of 2 sides

Bread and butter

Cookies, Brownie Bites, Lemon Bars

Additional Entrée \$4/person

Additional Vegetarian Pasta Entrée \$3/person

Additional sides are available to add on to your order.

[Chicken & Pork Entrées] \$12.50/person

Chicken Marsala (gf, df) Grilled chicken breast with a mushroom and Marsala wine sauce

Lemon Caper Chicken (gf) Grilled chicken breast, braised in lemon caper wine sauce, fresh thyme

Michigan Cherry Chicken (gf, df) Grilled chicken breast with rosemary and Michigan cherry sauce

Vesuvio (gf) Chicken marinated with fresh herbs, with a light roasted garlic cream sauce

Honey Sesame Chicken (gf, df) Glazed chicken thighs with honey, sesame oil, chili paste

Mexican Street Orange Chicken (gf, df) Chicken thighs marinated in orange glaze with Mexican spices

Rosemary Chicken (gf, df) Marinated and roasted with garlic, lemon, and rosemary

HOLIDAY SPECIAL

Sweet Lemon Chicken (gf, df) Braised with garlic, cinnamon, thyme, dates, and lemon

Apple Harvest Pork (gf, df) Roasted pork loin with apple cider and caramelized onion glaze

Wild Mushroom Pork (gf, df) Roasted pork loin with wild mushroom demi-glaze

HOLIDAY SPECIAL

Cranberry Pecan Pork (df) Crusted with pecans, glazed with citrus and cranberry sauce

[Fish Entrees] \$14.00/person

Maple Salmon (df, gf) Broiled with a maple mustard glaze

Lemon Piccata (gf) Broiled salmon, in a lemon caper sauce

[Beef Entrees] \$14.50/person

Beef Bourguignon (gf, df) Braised boneless beef short rib in red wine, tomato, beef broth, rosemary, thyme, shallots

London Broil (gf, df) Grilled flank steak with a red wine and mushroom demi-glaze

Korean BBQ Beef (gf, df) Marinated and seared flank steak in sesame, brown sugar, & chili glaze, tossed With bell peppers and spinach

Homestyle Meatloaf (df) Like Nana used to make, topped with tomato sauce- \$12.00

Meat Lasagna Ground beef, Italian sausage, ricotta, mozzarella, house marinara- \$12.00

[Vegetarian Entrees] \$11.50/person

Add Sliced Chicken Breast- \$4 per person

HOLIDAY SPECIAL

Butternut Bolognese (v) with butternut squash in rotini

Farfalle (v) with asparagus in a lemon-thyme cream sauce

Fresh Basil (*v) with zucchini ribbons, cherry tomatoes, & parmesan tossed w/farfalle in olive oil

Vegan Fresh Basil (*v) with zucchini ribbons, cherry tomatoes tossed w/farfalle in olive oil

Caprese Mostaccioli (v) Fresh mozzarella baked in penne pasta with marinara, torn basil leaves

Roasted Vegetable Lasagna (v) Peppers, eggplant, tomatoes, mushrooms, zucchini, mozzarella, ricotta, house marinara

Ratatouille (*v, gf) French Provençal stewed vegetables such as eggplant, zucchini, peppers, squash, and white beans in an herbed tomato sauce

Zucchini & Chickpea Tagine (*v, gf) Flavorful vegan dish with Moroccan flair

[Starch and Vegetables]

HOLIDAY SPECIAL

Cheesy Potatoes Cubed potatoes with cheese, sour cream, baked (upcharge \$.50)

Roasted Red Skin Potatoes (*v, gf) paprika, thyme, olive oil

Whipped Potatoes (v, gf) cream, butter, garlic

Steamed Potatoes (v, gf) parsley, butter

HOLIDAY SPECIAL

Sweet Potatoes Sliced and roasted with olive oil, paprika, and salt

HOLIDAY SPECIAL

Spiced Rice (*v, gf) Sautéed with onion and celery, sage, salt n' pepper

Basmati Pilaf (*v, gf) Sautéed carrots, onions, and celery with peas, bay leaf, and peppercorns

HOLIDAY SPECIAL

Classic Herbed Stuffing with sautéed onions and celery

Chef's Seasonal Vegetable Medley (*v, gf) sautéed with olive oil, salt and pepper. Ingredients will vary.

[Salads] \$3/person a la carte

HOLIDAY SPECIAL

Farmhouse Kale Caesar with grated parmesan (upcharge \$.50)

Green garden salad romaine, field greens, radish, tomato, cucumber, carrot

Mediterranean Garden Salad (v, gf) with mixed greens, tomatoes, cukes, kalamata olives, garbanzo beans, bell peppers, feta

Caesar salad romaine, parmesan, croutons, Caesar dressing

California Salad (v, gf) Mixed greens, shaved fennel, parmesan, carrots, cucumbers, golden raisins, & sunflower seeds

HOLIDAY SPECIAL

Pecan Pear Salad (v, gf) with gorgonzola and mixed greens (upcharge \$.50)

[Simple Dessert Choices]

Cookie assortment

Brownie bites

Lemon bars

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

SANDWICH MENU

Choose from Buffet Style or Individually Boxed Meals

v-vegetarian ***v-vegan** **gf-gluten-free** **df-dairy-free**

Buffet Style Meals are priced per person

Choice of 2 sides

Cookies, Brownie Bites, Lemon Bars

Individually Boxed Cold Meals are priced per person

[Sandwiches] \$12/person

Morton's Chicken Salad Grilled chicken with green goddess mayo, provolone, lettuce and tomato

Italian with ham, salami, provolone, banana peppers, mayo, lettuce, tomato, vinaigrette

Shaved Sugar Ham with Swiss cheese, Dijon mayo, lettuce and tomato

Smoked Turkey with roasted red pepper mayo, Colby-jack, lettuce and tomato

Green Goddess Crunch with provolone, cucumbers, bell peppers, pesto mayo (nut free), lettuce, tomato (vegetarian)

Falafel Roasted Veggie Hummus, falafel, feta, roasted vegetables, lettuce, tomato, vinaigrette

Vegan Falafel Roasted Veggie Hummus, falafel, roasted vegetables, lettuce, tomato, vinaigrette

[Salads]

Green garden salad (*v, gf) romaine, field greens, radish, tomato, cucumber, carrot

Mediterranean Garden Salad (v, gf) with mixed greens, tomatoes, cukes, kalamata olives, garbanzo beans, bell peppers, feta

Caesar salad romaine, parmesan, croutons, Caesar dressing

California Salad (v, gf) Mixed greens, shaved fennel, parmesan, cucumbers, golden raisins, & sunflower seeds

[Cold Sides]

Variety bagged chips

Macaroni Salad (v) Red pepper, celery, creamy vinaigrette

Caprese Pasta Salad (v) Pasta, sun-dried tomato, fresh mozzarella, pesto

Paula's Potato Salad (v) Red skin potato, egg, scallion, celery, dijonnaise

Carolina Cole Slaw (*v, gf) Shredded cabbage, carrot, diced green pepper, vinegar dressing

Broccoli Slaw (v, gf) Golden raisins, sunflower seeds, red onion, creamy dressing

[**Homemade Soups**] \$4/person

Tomato bisque

Butternut Bisque (vegan)

Vegetarian chili (vegan)

Chicken Tortilla

Beef chili (dairy free)

[**Gourmet Boxed Lunch**] \$10.50/person

Includes a sandwich and cookie, and choice of potato salad, macaroni salad, broccoli salad, or coleslaw **Add pretzels or chips- \$1.50 per person**

[**Boxed Entrée Salad**] \$10.50/person

Garden salad with grilled chicken OR vegetarian, and salad dressing

Includes cookie and choice of specialty salad **Add pretzels or chips- \$1.50 per person**

Tastefully packaged with napkin and silverware

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

THEMED MENU PACKAGES

[Fajita/Taco Bar] \$13.50/person

Grilled Chicken Thighs (gf, df) with sautéed peppers and onions

Flour Tortillas & shredded cheese

Chips, salsa, & sour cream

Includes a choice of Taco salad, Beans or Mexican Rice

Cookies or brownies

Add Ground Beef \$2.00/person

Add Fajita Veggies with sautéed peppers, onions, garlic, cauliflower, zucchini **\$2.00/person**

Add guacamole \$15.00/2 Cups

[Fiesta Buffet] \$13.50/person

Black Bean Chicken Enchiladas with cheddar and red sauce

Vegetarian Black Bean Enchiladas with cheddar and red sauce

Garden salad or Taco Salad

Chips, salsa, & sour cream

Cookies or brownies

Add sides or Mexican Rice \$2.00

[Baked Potato Bar] \$11.50/person

Baked Potatoes with toppings:

bacon, shredded cheese, sour cream, scallions, and butter for topping choices

Choose Beef Chili or Veggie Chili

Garden salad

Artisan bread basket

Cookies or brownies